

KELLARI

We Support
Sustainability

SEASONAL LUNCH MENU

Bar Happy Hour
3-9 daily

SOUPS & SALADS

Soup of the Day - chef's daily selection 14.95

Prasini - romaine hearts, scallion, dill,
capers, feta cheese dressing 17.95

Greek Salad - tomatoes, cucumbers, green peppers,
red onions, feta, Greek vinaigrette 19.95

Roka - arugula, beets, walnuts, balsamic vinaigrette 18.95

Kellari - organic greens, tomatoes, onions,
red wine vinaigrette 17.95

SALAD ADD-ON PROTEINS

CHICKEN SOUVLAKI	9	GRILLED SHRIMP	14
GRILLED SALMON	14	GRILLED CALAMARI	12

SHARING PLATES

A GREEK TRADITION OF SHARING PLATES & TASTES

Oysters - 1/2 dz 18 - 1dz 32

Kellari Chips

eggplant & zucchini chips, tzatziki 17.95

Saganaki

brandy flaming Kefalograviera cheese 17.95

Spanakopita

spinach, feta phyllo pie 15.95

Kalamari

fresh Rhode island, choose grilled or pan fried 22.95

Octopus

char-grilled, red onion, bell pepper, capers, olive oil red wine vinegar 26.95

"Pikilia" Spreads

Taramosalata, tzatziki, melitzanosalata, tirokafteri 22.95

MID DAY LITE FARE

Fish Special

chefs daily fresh seafood creation 29.95

Lamb Salad

feta, tomato, onions, spinach, pita crouton toasted chick pea lemon olive oil emollition 24.95

Chicken Souvlaki

grilled chicken skewered breast, warm pita, onion, tomato, tzatkiki, hand-cut fries 24.95

Kellari Burger

1/2 lb Angus burger, feta, cured tomato, spinach, tzatziki, hand-cut fries 19.95

Solomos Roka Salata

Faroe island salmon, arugula, beets, parmigiana, fresh herbs, almond garlic 28.95

Consuming **raw** or undercooked meats, poultry, **seafood**, **shellfish**,
eggs or unpasteurized milk may increase your risk of foodborne illness.

All our seafood & meats are antibiotic free and naturally raised

Business Lunch

Three Course Menu

Served Daily 11:30 AM - 3:00 PM - \$35.95 pp

FIRST COURSE

Soup of the Day - chef's daily soup preparation

Prasini - romaine hearts, scallions, dill, caper-feta dressing

Calamari - grilled or fried

Spanakopita - crispy phyllo pie with spinach, feta

MAIN COURSE

Fish Special - chef's daily fish preparation

Solomos - sustainable salmon, grilled vegetables

Seafood Linguine - herbs, cured tomato, basil

Kellari Burger - Angus burger, feta, cured tomato, spinach, tzatziki, hand-cut fries

Chicken Souvlaki - grilled chicken skewered breast, warm pita, onion, tomato, tzatziki, hand-cut fries

Lamb Salad - feta, tomato, onions, spinach, pita crouton, toasted chick pea, lemon olive oil emulsion

DESSERT

Giaourtopita

a light yogurt cheesecake style cake

Fresh Greek Yogurt

honey, walnuts & sour cherry preserves

Greek Delights

honey walnut & sugar butter cookies

MAIN COURSES

Thalassina

grilled octopus, calamari, and shrimp 35.95

Solomos

sustainable salmon, grilled vegetables 29.95

Paidakia

grilled lamb chops, roast lemon potato 45.95

Brizola

14 oz NY Strip steak (choice of side) 52.95

Seafood Saffron Fettuccini

shrimp, mussels, calamari in a tomato garlic sauce 38.95

WHOLE GRILLED FISH

Tsipoura

Mediterranean sea bream, moist with almond flavors, snow-white flesh (also known as Royal Dorado) served with wild greens 38.95

Lavraki

Mediterranean sea bass, moist, mild and tender (also known as branzino or loup de mer) served with wild greens 42.95

Daily Whole Fish Selection

MP (by the pound) Fish vary by weight, and market availability

SIDES

Horta - wild steamed greens 11.95

Lahanika - seasonal vegetables 14.95

Asparagus - grilled, extra virgin olive oil 12.95

Patates Fournou - lemon roasted potatoes 11.95

Greek Fries - hand cut fries with oregano 10.95

For Private Events Please Visit us at www.kellariny.com